















Every Ingredient for Exceptional Entertaining



Fall Winter Menu

Seafood

-  Arctic Char with Herbed Sea Salt
served with a sweet pepper mustard sauce
-  Cedar Baked Wild Salmon
presented on charred cedar paper served with a fresh chive, lemon and olive oil salsa verde
-  Halibut with Truffle Essence
local halibut seared in a delicate truffle-scented flour served with a braised wild mushroom and Marsala sauce
-  Lingcod with Green Apple Mustard Butter
dusted with fennel pollen and served with apple potato broth
-  Lingcod with Heirloom Beans
with sage and a tomato, garlic and roasted pepper coulis
-  Lingcod with Niçoise Sauce and Pine Nuts
saffron-scented sauce complemented with a golden raisin, pine nut and vegetable ratatouille
- Prawn and Scallop Kebabs with Tangerine Dust
served with salsa verde and roasted cherry tomato confit
-  Sablefish with Smoked Tomato Butter
served with a sweet pea purée and crispy pancetta
-  Sablefish Wrapped in Oyama Schinkenspeck
served with a spot prawn broth
-  Tomato Dusted Wild Salmon with Almonds
with a white bean, almond and olive oil vinaigrette
-  Trout Stuffed with Preserved Lemons
served with chorizo-scented couscous served with grilled scallion salsa verde and confit cherry tomatoes
-  Wild Salmon with Garden Relish and Tomatoes
house-made giardiniera and fresh tomato basil sauce
-  Wild Sockeye Salmon with Spot Prawn Ravioli
edamame and sweet pepper jewels with peppery greens and Granville Island sake basil cream



Ocean Wise

Culinary Capers Catering is proud to partner with the Vancouver Aquarium's Ocean Wise program in providing ocean-friendly seafood choices.

Call us at 604.875.0123

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